

General Manager, Edward Bernardo  
Assistant General Manager, John McAndrews

# BISTRO *di* MARINO

## ANTIPASTA / APPETIZERS

### Fried Calamari & Cherry Peppers

Lemon pesto aioli, house tomato sauce. \$18.95

**NEW!** **Lobster Ravioli** Black squid ravioli stuffed with lobster meat, topped with jumbo crab meat served in a lobster cream sauce. \$19.95

**Shrimp Pancetta** Jumbo shrimp wrapped with crispy pancetta, served with a mustard cream sauce. \$18.95

**NEW!** **Bruschetta Bread Misto** Two eggplant caponata, two tomato caprese with fresh mozzarella & basil, two prosciutto di parma & fresh melon. \$13.95

**Mussels San Marino** Steamed mussels with choice of marinara sauce or garlic white wine sauce. \$16.95

**NEW!** **Whipped Ricotta Jar** Fig jam, local honey, sea salt, toasted crostini. \$14.95

**Fried Burrata** Burrata Cheese, breaded, deep fried, served in a house tomato sauce, basil, grated Locatelli cheese. \$16.95

**Artichokes Fritti** Fresh artichokes, lightly fried, served with a Gorgonzola cream sauce. \$15.95

**Stuffed Long-hots** Stuffed with pork sausage, sharp provolone, garlic white wine sauce, shaved Locatelli cheese. \$16.95

**NEW!** **Fried Ravioli** Breaded & lightly fried cheese ravioli, pesto aioli, house tomato sauce. \$13.95

**NEW!** **Spidini Ala Romano** Breaded & lightly fried fresh mozzarella, brandy caper sauce. \$14.95

**NEW!** **Eggplant Nonna** Eggplant lightly fried & stuffed with smoked mozzarella, baked & served in a Tuscan pot, fresh basil, shaved Locatelli cheese. \$14.95

**NEW!** **Eggplant Caponata** Sautéed eggplant, onions, capers, plum tomato sauce, fresh basil, shaved Locatelli cheese, served with grilled country bread. \$16.95

**Antipasto Marino Freddo** Fresh homemade mozzarella, tomato & fresh basil, prosciutto, soppressata, hot soppressata, roasted peppers, sun-dried tomatoes, marinated artichokes, mixed olives, Gorgonzola & sharp provolone. [2ppl: \$15.95, 4ppl: \$32]

## MOLTO MEATBALLS

As elusive as the origins of the meatball may be, one thing is for certain - Italian-American cuisine owes much of its popularity to this tasty, spherical creation. We here at Bistro feel that it should get its time with the paparazzi.

### Giulianna's Meatball (3)

Three traditional meatballs made with mixture of veal, pork & beef. Topped with our house tomato sauce, basil & fresh shaved Locatelli cheese. \$15.95

**Smoked Mozzarella Meatball (3)** Stuffed with smoked mozzarella.

Topped with house tomato sauce, basil & fresh shaved Locatelli cheese. \$16.95

**Meatballs & Ricotta (3)** Served with warm whipped ricotta, basil, shaved Locatelli cheese. \$16.95

## INSALATA / SALAD

**Insalata Bistro** Spring mix with plum tomatoes, red onions & mixed olives in a balsamic & oil dressing. \$8.95

**Insalata Gorgonzola** Pears, candied walnuts & Gorgonzola cheese tossed with arugula in a honey white balsamic vinaigrette. \$15.95

**Caesar Salad Classic** Bistro made Caesar dressing, tossed with croutons & romaine lettuce. \$12.95 [chicken +\$5; shrimp +\$7]

**NEW!** **Fried Calamari Salad** Tossed with Spring mix & Radicchio, red onion, chopped tomatoes, honey white balsamic dressing. \$16.95

## ZUPPE DEL GIORNO

Chef choice of the day \$9.00

## GNOCCHI

We're all about the gnocchi. That's right! Our award winning, homemade potato gnocchi now have its own section. Mangia Mangia!

**NEW!** **Winter Gnocchi** Brown butter sage sauce, toasted walnuts, shaved Locatelli cheese. Appetizer \$13.50 / Entree \$25

**Gnocchi Pomodoro** Homemade Bistro gnocchi served with homemade tomato sauce with fresh basil & pecorino romano cheese. Appetizer \$13.50 / Entree \$24.50 / Family Style \$32

**Gnocchi Stefano** Homemade Bistro gnocchi served with basil pesto cream sauce & roasted peppers. Appetizer \$13.50 / Entrée \$24.50 / Family Style \$32

**Gnocchi Gorgonzola** Homemade Bistro gnocchi served with Gorgonzola cream sauce & toasted pine nuts. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

**Baked Gnocchi** Served with braised pancetta, shitake mushroom, smoked mozzarella & cream, baked in a Tuscan pot. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

**Caccio e Pepe** Cracked black pepper, pecorino romano cream sauce. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

**Gnocchi Eggplant** Homemade Bistro gnocchi served with caramelized onions & eggplant in our house marinara sauce. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

**Gnocchi Sausage** Homemade Bistro gnocchi served with braised sausage, caramelized onions in a spicy marinara sauce. Appetizer \$14.50 / Entrée \$27.50 / Family Style \$36.50

**Short Rib Gnocchi** Caramelized onions, melted sharp provolone in a house red sauce. Appetizer \$15.50 / Entrée \$31 / Family Style \$41

**Gnocchi con Lobster** Homemade Bistro gnocchi served with pulled lobster meat & arugula in a lobster cream sauce. \$35.95

**Gnocchi Misto** Choose any three for a gnocchi appetizer. \$15.95

## PASTA

**"Jimmy Boy's" Penne Vodka** Braised prosciutto in a pink cream sauce with a touch of vodka. \$22.95

**Fresh Pappardelle Bolognese** White truffle oil & shaved ricotta cheese. \$27.95

**NEW!** **Lobster Ravioli** Black squid ravioli stuffed with lobster meat, topped with jumbo crab meat served in a lobster cream sauce. \$35.95

**Cappellini Bambina** Angel hair pasta tossed with fresh spinach, sun-dried tomatoes, shrimp & crab meat in a garlic white wine sauce. \$29.95

**Linguine Clam** Little neck clams with choice of marinara sauce or garlic white wine sauce. \$29.95

**Lobster Fettuccine** Lobster, shrimp, jumbo lump crab meat, sun-dried tomato & arugula in a lobster cream sauce. \$35.95

**Orecchietti con Broccoli Rabe** Little ear pasta tossed with broccoli rabe, spicy sausage & fresh pecorino Romano cheese in a garlic & olive oil. \$24.95

**NEW!** **Lasagna Josephine (It's Back!)** Sweet sausage, layered with béchamel cream, fresh mozzarella, fresh basil, shaved Locatelli cheese. \$24.95

**NEW!** **Linguine Fra Diavolo Marino** Mussels, clams, shrimp, calamari, over linguine in our house spicy marinara sauce. \$35.95

## POLLO / CHICKEN

All entrées listed below are served with a house vegetable & choice of a side. Chef's recommendations are in red.  
1. Ziti with Tomato Sauce / 2. Penne Vodka / 3. Garlic Mashed Potatoes / 4. Roasted Potatoes

**Pollo Cutlet Parmigiana** Pan-fried chicken cutlet topped with melted mozzarella & house tomato sauce. (2) \$27.95

**Pollo Marsala** Chicken breast topped with wild mushrooms in a marsala wine sauce. (1) \$27.95

**Pollo Saltimbocca** Chicken breast topped with prosciutto & fresh mozzarella in a sage white wine sauce served over fresh spinach sauté. (4) \$29.95

**Pollo Nonna** Chicken breast, roasted peppers, asparagus & smoked mozzarella in a garlic white wine sauce. (3) \$29.95

**Pollo Arrabiata** Chicken breast, prosciutto di parma & jumbo shrimp in a spicy basil blush sauce. (4) \$32.95

**Pollo Franchise** Egg battered chicken breast, roasted peppers & asparagus topped with melted mozzarella in a lemon caper white wine sauce. (2) \$29.95

## VITELLO / VEAL

All entrées listed below are served with a house vegetable and choice of a side. Chef's recommendations are in red.  
1. Ziti with Tomato Sauce / 2. Penne Vodka / 3. Garlic Mashed Potatoes / 4. Roasted Potatoes

**Vitello Cutlet Parmigiana** Pan-fried veal cutlet topped with melted mozzarella & tomato sauce. (2) \$32.95

**Vitello Gino** Veal medallions served with crab meat & asparagus tips in a lemon cream sauce. (3) \$34.95

**Vitello Milanese** Pan-fried veal cutlets topped with melted fresh mozzarella, baby arugula, oven-roasted heirloom cherry tomatoes, fresh squeezed lemon & extra virgin olive oil. (1) \$34.95

**Vitello Gianna**  
Topped with fire roasted peppers, jumbo lump crab meat & garlic white wine sauce. (2) \$34.95

**Vitello Saltimbocca**  
Veal medallions topped with prosciutto & fresh mozzarella in a sage white wine sauce over fresh spinach sauté. (4) \$33.95

## PESCE / FISH

**Seafood Risotto** Scallops, jumbo shrimp, crab meat, spinach, sun-dried tomatoes, creamy parmigiana & goat cheese. \$39.95

**NEW!** **Winter Salmon** Jumbo shrimp, asparagus tips, roasted peppers, mushrooms, brandy cream sauce, served with garlic mashed potatoes & sautéed spinach. \$45.95

**NEW!** **Scallops Abruzze** Pan-seared colossal day boat scallops, wrapped in prosciutto di parma, sun-dried tomato pesto, served over creamy parmigiano risotto. \$43.95

### Our Famous Sea Bass Con Lobster (Est 2004)

Pan-seared Chilean sea bass, colossal shrimp & crabmeat with sun-dried tomatoes in a lobster cream sauce. Served with garlic mashed potatoes & sautéed baby leaf spinach. Market Price

## CARNE / MEATS

**NEW!** **Pork Osso Buco**  
Pork shank slow cooked in it's own juices, served over saffron risotto. \$39

**NEW!** **Peppercorn Filet Mignon**  
8oz Pepper encrusted, jumbo lump crab meat, topped with gorgonzola cream sauce & sun-dried tomato pesto, served with garlic mashed potatoes and sauteed baby spinach. \$55